



Food and Beverage Cost Control Study Guide

By Dopson, Lea R.; Hayes, David K.; Miller, Jack E.

Wiley, 2007. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service! Summary: Provides a practical and applied approach to managing costs for foodservice managers and students For foodservice managers to control costs effectively, they must have a firm grasp of accounting, marketing, and legal issues, as well as food and beverage sanitation, production, and service methods. This fully updated fourth edition of Food and Beverage Cost Control provides students and managers with a wealth of comprehensive resources and the specific tools they need to keep costs low and profit margins high. This new edition features the latest information on foodservice cost control in a global setting, addressing relevant cultural, legal, and technological questions. Highlights of this fourth edition include: A new look at international foodservice cost control in the age of globalization, with a special emphasis on using advanced technologies internationally New Leaders are Readers! features provide students with additional readings related to key topics and concepts for each chapter New Technology Tools have been added throughout the book alongside relevant topics because technology affects practically every aspect of cost control today Expanded and updated Test Your Skills questions help students to reinforce their understanding of...



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Reviews

Basically no terms to clarify. It can be written in basic terms instead of difficult to understand. I am easily could get a enjoyment of reading through a composed publication.

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